

## Exp 2/20 single hop

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PolishHops EXP 2/20	50 g	60 min	7.5 %
Aroma (end of boil)	PolishHops EXP 2/20	150 g	2 min	7.5 %
Dry Hop	PolishHops EXP 2/20	300 g	3 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Dry	3 g	---
FM53 Voss kveik	Ale	Liquid	30 ml	Fermentum Mobile

### Notes

- Starter z suszonej lutry, nastawiony o 18 w czwartek  
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